



Public Health - Seattle & King County
2014 FARMER'S MARKET FOOD SERVICE APPLICATION

TYPE OR PRINT LEGIBLY- DUE AT DISTRICT OFFICE AT LEAST 14 DAYS PRIOR TO EVENT

\$281 _____ \$55 _____ \$50 _____ \$100 _____ \$ _____	6202 (P/E) 6204 (P/E) 	Farmer's Market Temporary Event Permit Farmer's Market Limited Temporary Permit (includes sampling/ demonstration-no raw oysters, raw milk, melon, sprouts or cooking raw meat/poultry/fish.) Late fees apply to Farmer's Market Limited Temporary and Farmer's Market Temporary Permits. Late Fee , application made 3-5 days prior to the event. Late Fee , application made 1-2 days prior to event must be submitted in-person and requires supervisor approval. Total	For Office Use Only Permit No. (Service Request No.) Inspection Code (District) (Account Rec. ID) Invoice No.
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1. **Name of Booth:** _____ **Contact Person:** _____
Home Address: _____ **City:** _____ **Zip:** _____ **Phone: ()** _____
Email: _____

2. **Farmer's Market:** _____ **Market Coordinator:** _____ **Phone: ()** _____
Market Address: _____ **City:** _____ **Zip:** _____
Market Dates: _____ **Market Hours:** _____

3. **Where is the food prepared and stored? What agency permits the location?** No home storage of foods.
Kitchen Name: _____ **Address:** _____ **City:** _____ **Zip:** _____
Permitting Agency: _____ **Days and Times Kitchen Used:** _____

4. **MENU** (include beverages and all extra ingredients served with each item) and **PREPARATION PROCEDURES:**

a) Check which preparation procedure each menu item requires at the **KITCHEN FACILITY:**

FOOD	thaw	cut/ assemble	cook/ bake	cool	cold holding	reheat	hot holding	portion/ package	storage
1.									
2.									
3.									
4.									

b) Check which preparation procedure each item requires at the **MARKET:**

FOOD	cold holding	cook/ grill	reheat	hot holding	assemble	other
1.						
2.						
3.						
4.						

NOTE: Use a separate sheet of paper if you are unable to fit all of your menu items onto this form.

5. Foods must be 41°F or colder, or 135°F or hotter. Reheat to 165°F.

Check with your thermometer.

How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using

Hot holding: steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (list) _____

Reheating or cooking: oven, BBQ, gas grill, wok, steamers, stove, other (list) _____

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, dry ice/cooler, drained iced, freezer, other (list) _____

During Transport: _____

6. Booth walls and ceiling must be made of wood, canvas, or material that protects the interior from dirt and weather. Floors may **not** be grass or dirt. All food preparation and food storage must fit inside the booth.

ADDITIONAL REQUIREMENTS:

1. Provide a gravity flow handwashing facility in your booth. This consists of an insulated container with a spigot that can lock in open position – capacity of 5 gallons or more filled with warm water about 100°F, a tub or bucket for waste water, pump soap and paper towels. Check the handwash facilities throughout the day and refill when needed. **WASH HANDS FREQUENTLY!**
2. No bare hand contact with ready to eat foods. Use barriers like tongs, bakery papers or gloves. No sick food workers.
3. Provide sanitizer solution for wiping cloths. (1 teaspoon of bleach per gallon of water)
4. A digital stem thermometer is required if you serve potentially hazardous foods. Check temperatures often.
5. Foods prepared, cooked or displayed on the front counter must be protected with a sneeze guard.
6. Have copies of food worker cards in the booth.
7. Provide water from an approved source.
8. Dispose wastewater in a sanitary sewer. Disposal of wastewater in storm drains or on the ground is not allowed.
9. Provide restrooms for your employees. Restrooms must have hand sinks with hot and cold running water. **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed, unless portable hand washing facilities with hot water, soap and paper towels are provided.)
10. If you are preparing food at the market, use coordinator provided dishwashing facilities or bring extra utensils and food equipment.
11. All food, single service utensils, napkins, etc., must be stored off the ground and under cover.

YOUR APPLICATION MUST BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE EVENT. APPLICATIONS RECEIVED LESS THAN 1-2 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED OR THE MENU MAY BE RESTRICTED. ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL BY THE HEALTH OFFICER. UNAUTHORIZED CHANGES MAY BE SUBJECT TO PERMIT SUSPENSION.

Signature of Operator
(Signing this application indicates that all guidelines will be met.)

Signature of Health Officer

Verified permit and operational information with _____ Date: _____

Please submit your application to:
<http://www.kingcounty.gov/healthservices/health/ehs/portal.aspx> or

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(206) 296-4932	(206) 263-9566

Available in alternative format upon request pursuant to ADA